



**APPELLATION**

AOP HAUTES COTES DE NUITS

**COLOR**

RED WINE

**VINTAGE**

2020

**FARMING**

ORGANIC

**VINE AGE**

25-35 YEARS

**VARIETAL**

100% PINOT NOIR

**ALCOHOL**

13.5%

**SOIL**

LIMESTONE, CLAY AND MARL SOIL ON VERY STEEP SLOPES

**FERMENTATION**

GRAPES ARE SORTED AND TOTALLY DESTEMMED. THIS WINE IS NATURALLY FERMENTED IN TANK FOR 3 WEEKS WITH DAILY PUNCH DOWN AND SOME PUMP OVERS TO HELP FERMENTATION.

FERMENTED WITH NATURAL YEASTS.

**AGING**

12 MONTHS IN OAK BARRELS.

FILTERED. UNFINED.

**SO2**

41 MG/L

**AGING POTENTIAL**

7-10 YEARS

**CASES PRODUCED**

1200 CASES

**TASTING NOTES**

Very typical Pinot noir with little red fruits aromas in its youth evolving to more complex aromas of spices and undergrowth with age.

# **DOMAINE PATRICK HUDELOT**

LES GENEVRIERES

## **THE STORY**

The first vines of the Domaine Hudelot were planted in the early 1950s. It was expanded during the 1960s and today, has just over 20 hectares of vines in the Hautes Côtes de Nuits appellation.

In 1986, with the arrival of Creutzfeldt-Jakob disease, Patrick Hudelot first became aware of the importance of human impact on health and the environment. He decided to convert the estate to organic farming with the aim of respecting the land, the wines, the estate's staff, and the consumer.



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